



Potato Peeler
Model PE-BR-0025
Item 20367
Instruction Manual



Revised - 08/23/2023



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Model PE-BR-0025

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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcán voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcán Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcán y Omcán Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepción de un envío Omcán favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, abra el cartón para asegurarse que todos los artículos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcán dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcán no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcán le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

ATTENTION

Always unplug the machine before cleaning or maintenance.

IMPORTANT

This equipment is not to be used by persons (including children) with any physical or mental disabilities, or without operation experience and knowledge, only acquired by means of instruction and supervision of a security staff.



Safety and Warranty

IMPORTANT

If the cord is not in a condition to be used, to avoid accidents it must be replaced through the supplier, an authorized technician or someone qualified for the service.

DANGERS

Some areas of the electric device have parts and terminals that are connected to high voltage. These parts may cause severe, or even lethal, electrical shocks when touched. Never touch manual commands such as switches, buttons, keys and knobs with wet hands, wet clothes and/or wet shoes. By not following these instructions, the operator could be exposed to severe, or even fatal, electrical shocks.

WARNINGS

The operator has to be familiar with the position of the ON / OFF switch to make sure the switch is easily accessed when necessary. Before any kind of maintenance, physically remove the plug from its socket. Provide space for comfortable operation to avoid accidents. Water or oil spilled on the floor will be slippery and dangerous. Make sure the floor is clean and dry. Never use a manual command (switch, buttons, lever) without full understand of the function. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

RECOMMENDATIONS

In case of power shortage, immediately turn the machine OFF. Use recommended or equivalent lubricants, oils or greases. Avoid mechanical shocks as they may cause failures or malfunction. Do not allow water, dirt or dust to penetrate the mechanical or electrical components of the machine. **DO NOT MODIFY** the original characteristics of the machine. **DO NOT MODIFY** original characteristics of the machine. **DO NOT REMOVE, TEAR OFF OR TAMPER** any safety or identification labels of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for a replacement.

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING THE MACHINE ON

IMPORTANT

Carefully read ALL instructions of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you understand all information contained in this manual. If you have any questions, contact your nearest dealer.

DANGER

An electric cable or electric wire with a damaged jacket or bad insulation could cause electrical shocks as well as electrical leaks. Before using the equipment, check conditions of all wires and cables.

RECOMMENDATIONS

Be sure ALL instructions in this manual have been thoroughly read and understood. Every function and operational procedure has to be understood by the operator. Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

PRECAUTIONS

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or

Safety and Warranty

close to the machine need to be protected against short circuiting.

ROUTINE INSPECTION

RECOMMENDATIONS

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts, pulleys, chain and gears.

PRECAUTIONS

Check the motor and turning or sliding parts of the machine, in case of abnormal noises. Check the tension of the belts and chains and replace the set when belt, chain or gears show signs of being worn out. When checking tension belts or chain, DO NOT introduce your fingers between belts, pulleys, chains and gears. Check protections and safety devices to make sure they are working properly.

1. Unplug the machine when you need to remove any removable part during cleaning, maintenance or any other operation.
2. Never make use of any tool or instrument that is not originally part of the machine during any operation.
3. Never touch the abrasive disc when the machine is working because it can cause injury.
4. Keep hands away from moving parts.
5. When replacing the abrasive disc, ensure that it perfectly fits into the central shaft pin to avoid damages to the machine.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

Safety and Warranty

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

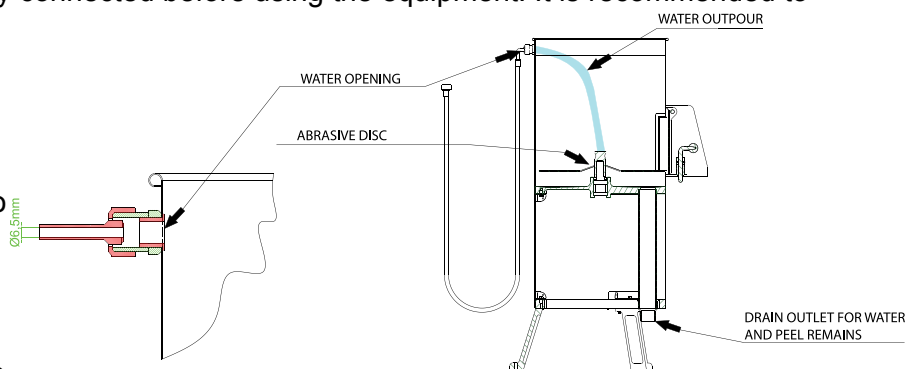
Technical Specifications

Model	PE-BR-0025
Power	1 HP / 0.75 kW
Consumption	0.73 kW/h
Capacity	55.1 lbs. / 25 kgs.
Approximate Output per Hour	1102.3 lbs / 500 kgs.
Electrical	110-120V / 60Hz / 1
Current	16.3A
Weight	99.2 lbs. / 45 kgs.
Packaging Weight	141.1 lbs. / 64 kgs.
Dimensions	26.4" x 21.7" x 45.5" / 670 x 550 x 1155mm
Packaging Dimensions	29.5" x 24.8" x 53.1" / 750 x 630 x 1350mm
Item Number	20367

Installation

The potato peeler must be installed onto a stable working surface. Verify the voltage of the power source it will be connected to (110-120V). The power cord has two flat pins and one round pin for grounding). It is mandatory that the three pins are properly connected before using the equipment. It is recommended to install the machine close to a sewer or to canalize the residues by extending the exit tube located on the lower part of the machine.

The water entrance must be connected to a tap, to allow water to run directly over the potatoes to be peeled. The water out pour that enters the equipment must not pass beyond the center of the disc, as indicated. The water outflow not exceed 3 liters per minute.



NOTE: A BIPOLAR 25A CURVE C MODEL BREAKER MUST BE INSTALLED WHERE THIS UNIT WILL BE

Installation

USED.

IMPORTANT

Make sure the abrasive disc is well placed on the central shaft pin before switching the machine on.

Check if the potato peeler is firm in its position. Install the water entrance and exit. Check if the inner abrasive disc walls are properly placed. Observe the link attachment with the lock.

Operation

IMPORTANT

Under no circumstances touch the abrasive disc when it is in moving. Secure the lid, open the water tap, set the timer and activate the ON/OFF switch. With the machine on and with water falling at the center of the abrasive disc, pour the product to be processed inside it. For the PE-BR-0025, put 25 kg of potatoes at most. The working time varies from one to five minutes. If the potatoes are being peeled to irregularly, it is possible to observe the process through the lid opening. The PE-BR-0025 is designed to process normal shaped potatoes, any other vegetable with irregular shape will need a manual finishing even after processing. To remove the peeled product, keep the machine running, shut down the water and open the door by pulling the lock upwards. Lift it until the side lock and keep the door open. This way the product will be expelled. To close the door, release the side lock by pulling it sideways. Do not operate the machine with long hair which might touch any part of the machine because it may lead to serious accidents. Tie your hair up well and/or cover your hair with a scarf. Only trained or skilled personnel shall operate this machine. NEVER operate the machine without all original safety devices in perfect condition.

Maintenance

Keep the machine clean. Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning it. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Do not place your fingers in between belts, pulleys, chains and gears.

DANGER

Every maintenance operation is dangerous when the machine is ON. TURN IT OFF BY PULLING THE PLUG OUT OF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always remove the plug from the power point in any case of emergency.

CLEANING

To conduct the proper cleaning of the machine, follow the instructions below:

1. Remove the internal lining by lifting it upwards. Clean this part with plenty of water.
2. Turn the empty machine on and let it function for a few minutes while adding water.
3. Switch OFF the machine and unplug it, then wait until the abrasive disc has stopped moving completely.
4. Rub the external part of the machine with a wet cloth.
5. Remove the abrasive disc by lifting vertically.
6. Use a brush with nylon bristles and plenty of water to clean the disc.
7. Replace the internal lining, minding the lock attachment.
8. Replace the disc on the machine proceeding inversely. Make sure the disc fits proper to the pin of the central shaft.

IMPORTANT

Never use water jets to wash the machine.

IMPORTANT

Take care of your machine and use it properly and with responsibility. It will bring you benefits.

INSTRUCTIONS TO APPLY THE GLUE KIT AND ABRASIVE MATERIAL

Kindly follow the instructions below to apply the glue kit and abrasive material to the discs.

1. Make sure that the unit is turned off and completely disconnected from any power supply. After this you can access the disc and remove it from the unit.
2. The remaining old abrasive material and kit glue still present in the disc to be renewed must be completely taken out. For that heat up the disc until it reaches around 300°C of temperature for 10 minutes, this will make the remaining abrasive material and kit glue fall from the disc, a blowtorch can be used to perform this job (make sure you use all safety measures and precautions to realize this step). After that, and when the disc is in an appropriate temperature to be handled, clean all of its surface thoroughly, it must be 100% clean to receive the new kit glue and abrasive material. Failure in cleaning up the disc will result in failure to apply the new kit glue and abrasive material.
3. With the disc in cold/room temperature, distribute the already mixed glue kit on its surface in an equal manner (see point 6). With the help of a paintbrush, apply a uniform layer of the already mixed glue kit all over the superior face of the disc.

Quantities: 95g of the already mixed glue kit (code 04636.1)

Maintenance

4. After step 3) apply in a uniform manner, all over the superior face of the disc, a homogeneous layer of the abrasive material (code 36969.1), use the help of a sieve to help you achieve a homogenous distribution.

Quantities: 860g of abrasive material (Aluminum Oxide)

5. Keep the renewed disc completely still for a period of 24 hours to make sure that the glue kit and the abrasive material are totally fixed on the disc.
6. Instructions to prepare the glue kit. The glue kit is the mixing of two products:
- Product A (araldite 65g).
 - Product B (hardener 30g).
- The mixing must be done in a disposable recipient, with the help of a wooden spatula, also disposable. Mix the two products very well until the end result is completely equal and with a uniform color.

IMPORTANT

The glue kit can be stored for a maximum period of 1 year in a dry place, away from sunlight, in temperature between 18 and 25° C. Past the period informed above the glue kit properties can be lost and its use is not recommended.

Troubleshooting

PROBLEMS, CAUSES AND SOLUTIONS

The potato peeler was designed to operate with minimum maintenance. However, some irregularities may occur during its operation due to the natural wear caused by the use of the equipment. If there is any problem with your machine, check the below table for possible solutions.

Problems	Causes	Solution
The machine does not turn ON.	Power outage. Problem on internal or external electric circuit of the machine.	Check if there is power. Call a qualified technician.
Burnt smell or smoke.	Problem on the internal or external electric circuit of the machine.	Call a qualified technician.
The machine turns on but when the product is placed on the disc, it stops or spins in low rotation.	Skidding belts or problems with the electric motor.	Call a qualified technician.
Strange noises.	Abrasive disc is misplaced. There are damaged ball bearings.	Place the abrasive disc appropriately on the central shaft pin. Call a qualified technician.
Water leak in the bottom of the machine.	Damaged retainer.	Call a qualified technician.

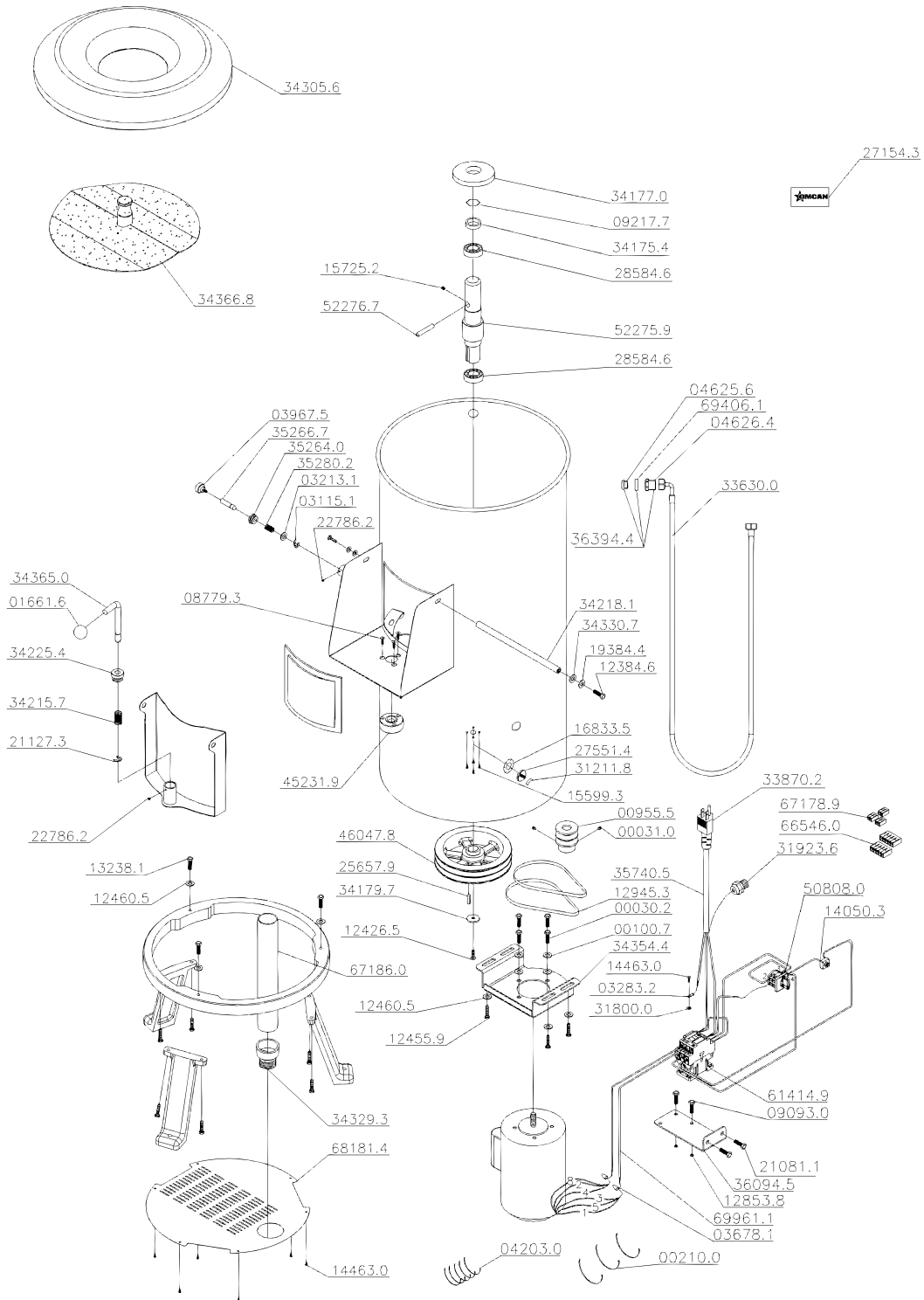
Troubleshooting

ADJUSTMENTS AND REPLACEMENT OF COMPONENTS

The abrasive disc is covered with an aluminum oxide layer responsible for the food peeling. After some time, the aluminum oxide wears out and the efficiency of the machine decreases. The abrasive disc must then be replaced.

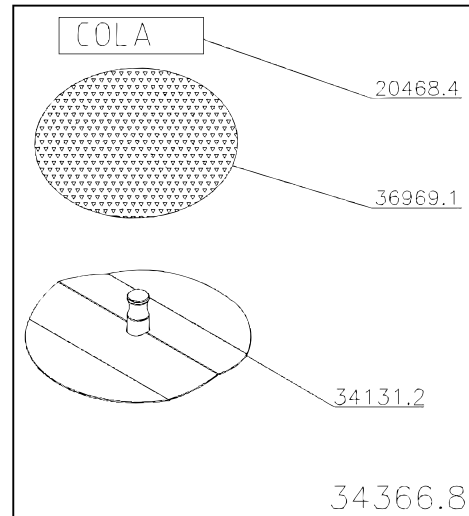
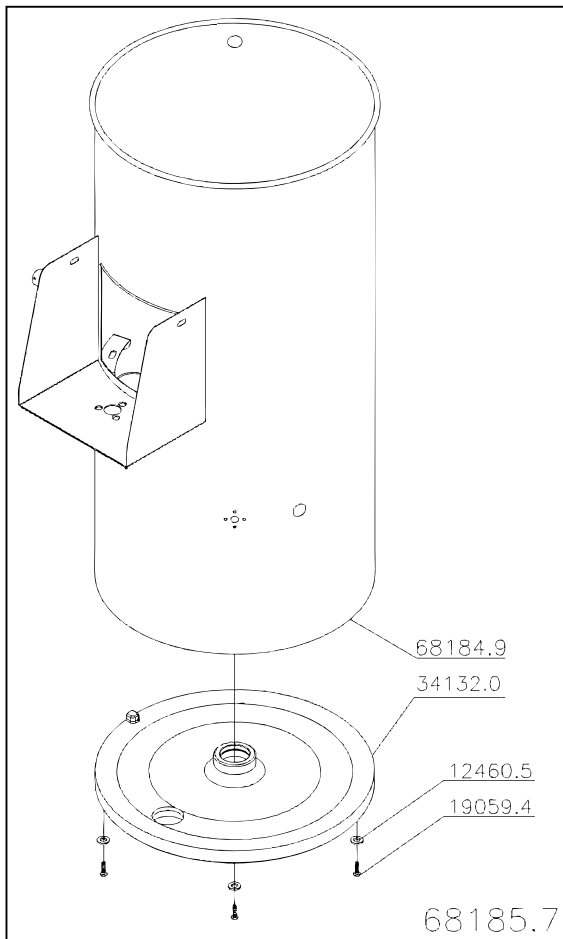
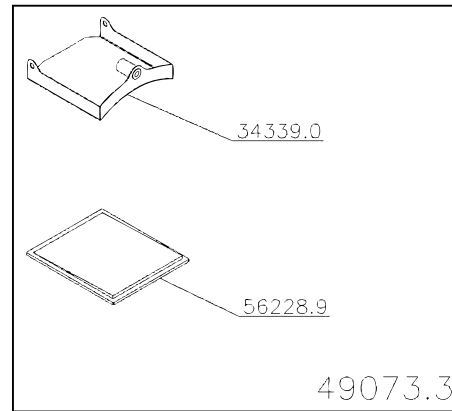
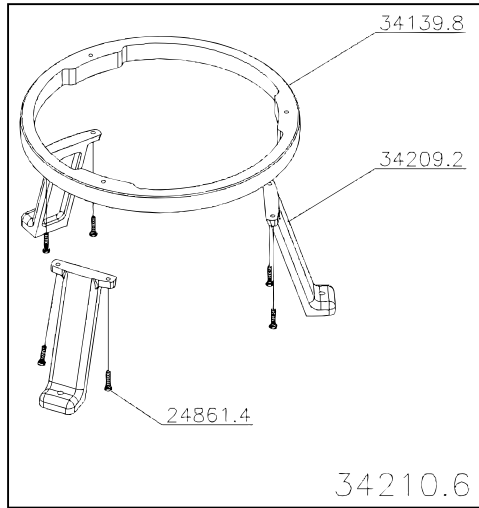
Parts Breakdown

Model PE-BR-0025 20367



Parts Breakdown

Model PE-BR-0025 20367



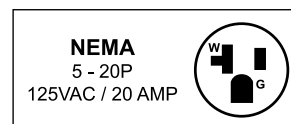
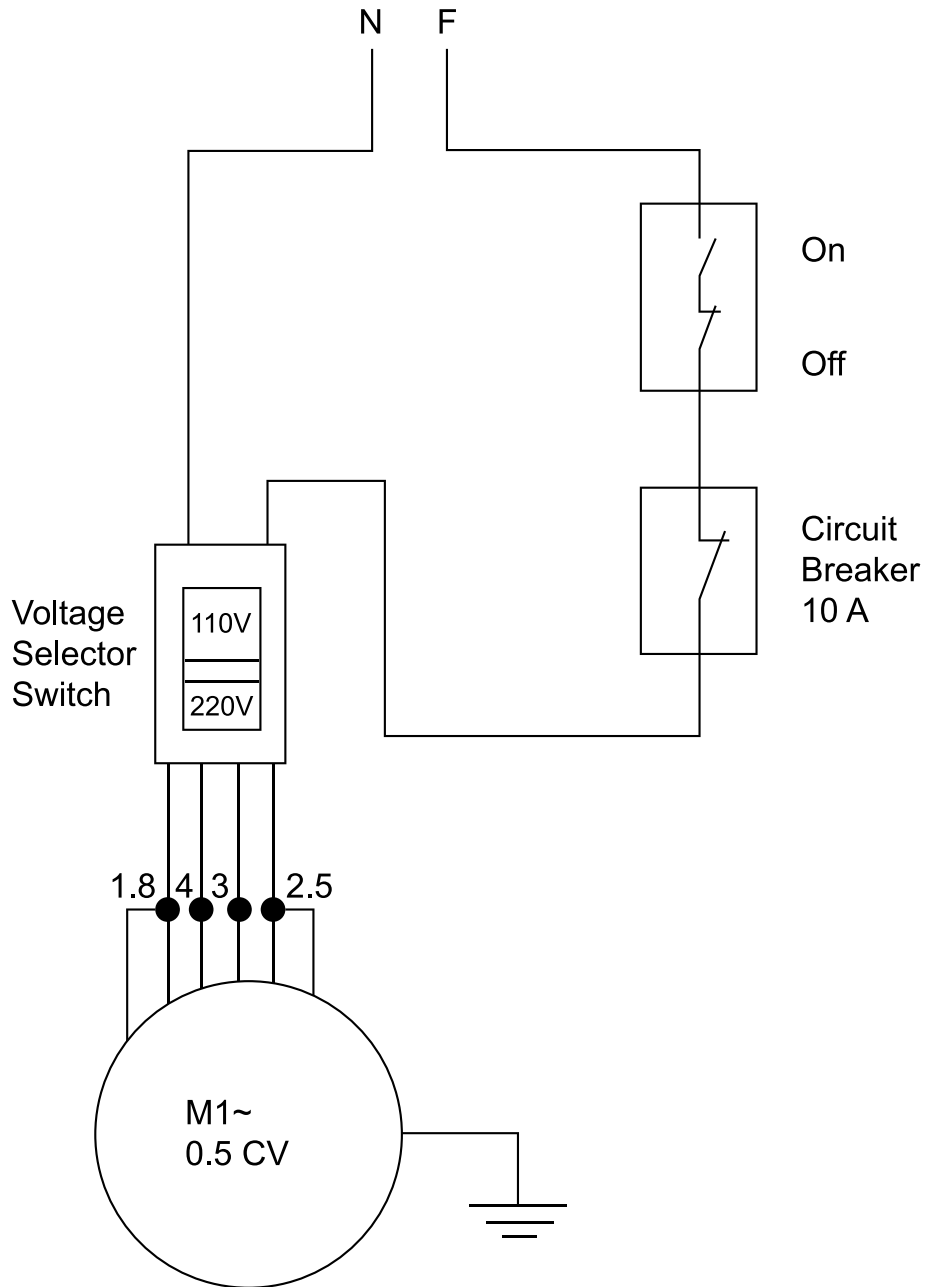
Parts Breakdown

Model PE-BR-0025 20367

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27686	PFS Sex UNC1/4x3/4 RTZB for 20367	00030.2	27709	Screw M8x16 DIN 933 ZB for 20367	19059.4	27748	Nylon Washer for 20367	34330.7
38143	Screw 5/16x5/16 for 20367	00031.0	38341	Washer 1/4x5/8x1.2mm Stainless Steel for 20367	19384.4	27749	Door Set for 20367	34339.0
30234	Washer L 1/4x1 6 ZB for 20367	00100.7	AN884	Prepared Glue for 20367	20468.4	27750	Motor Support for 20367	34354.4
27688	Clamp K22 (T 50R) for 20367	00210.0	27711	Screw M5x10 DIN 933 Stainless Steel for 20367	21081.1	27751	Trigger Axis C / Fold for 20367	34365.0
38142	Moving Poley for 20367	00955.5	27712	Ring 10 DIN 6799 for 20367	21127.3	24025	Abrasive Disc for 20367	34366.8
21838	Sphere with Hole 1/2 for 20367	01661.6	27714	PFS M5x5 DIN 916 Inox for 20367	22786.2	27757	Lateral Latch Cover for 20367	35264.0
27694	Ring 10x1 DIN 471 for 20367	03115.1	27715	PFS M6x30 DIN 933 Inox for 20367	24861.4	27758	Pino da Trava Lateral for 20367	35266.7
16403	Washer L 3/8 Stainless Steel for 20367	03213.1	27716	Key Way 4.76x25 for 20367	25657.9	27759	Side Lock Spring for 20367	35280.2
66186	Term. Pre-Isol.AN-2434 for 20367	03283.2	27720	Omcans Logo (Machines) for 20367	27154.3	AE679	CB.3x3.3mm2 SJX2M Certif. for 20367	35740.5
27696	Nylon Cover CN 4478 for 20367	03678.1	27721	Button for 20367	27551.4	27760	Chapa Contactor Grey for 20367	36094.5
27697	Knob M5x10mm for 20367	03967.5	27722	Bearing 6005 DDU for 20367	28584.6	27761	Nipple/Reduction Set for 20367	36394.4
27699	Cramp T 18R Small for 20367	04203.0	27725	Etq.Para Buttonhole Timer for 20367	31211.8	27762	Aluminum Oxide No.46 for 20367	36969.1
AN883	Nipel 1/2" - PVC (Krona) for 20367	04625.6	67039	Nut M4 DIN 985 Stainless Steel for 20367	31800.0	38140	Flange Fixacao da Porta for 20367	45231.9
30194	Reduction Bush for 20367	04626.4	27726	Cord Holder PG13.5 LC+P/9 for 20367	31923.6	38141	Driven Pulley D.164 (Primer) for 20367	46047.8
27702	PFS M6x20 DIN 965 Inox for 20367	08779.3	27727	Water Inlet Set for 20367	33630.0	38145	Door with Rubber for 20367	49073.3
AH533	PFS M3x16 DIN 7985 ZB for 20367	09093.0	AE678	American Plug Cert.20A 115V (4A255) for 20367	33870.2	AN193	Rotary Disconnect Switch MSW 20 P2 for 20367	50808.0
27703	Ring 47x1.75 DIN 472 for 20367	09217.7	AN885	CS Disco BR. for 20367	34131.2	64824	Central Shaft for 20367	52275.9
16416	Screw M6x12 DIN 933 Stainless Steel for 20367	12384.6	27728	Background Machined (Etched) for 20367	34132.0	64822	Guide Pin 8x50 DIN 7 M6 for 20367	52276.7
AH588	PFS M6x16 DIN 933 Inox for 20367	12426.5	27730	Aro Usinado (Cinza) for 20367	34139.8	65981	Insulation Frame FE006-230 for 20367	56228.9
16422	Screw M8x20 DIN 933 Stainless Steel for 20367	12455.9	27734	Retainer 25x47x10 for 20367	34175.4	AN886	Mini Cont.CWB25-11-30D13 110V 50/60Hz for 20367	61414.9
16423	Washer L.A8.4 Stainless Steel for 20367	12460.5	27736	Rubber Protection for 20367	34177.0	AM613	Wago Splicing Connector 5x0.25-4mm2 for 20367	66546.0
38044	Nut M3 DIN 934 Stainless Steel for 20367	12853.8	27737	Washer 7x30x3 for 20367	34179.7	AM614	Wago Splicing onnector 2x0.25-4mm2 for 20367	67178.9
38144	Belt A 22 for 20367	12945.3	27741	PE Machined (Etched) for 20367	34209.2	AN887	Outlet Tube for 20367	67186.0
38086	Screw M8x16 DIN 933 Stainless Steel for 20367	13238.1	27742	Rim with Mounted Feet for 20367	34210.6	AN888	Fund Closing for 20367	68181.4
24021	Timer for 20367	14050.3	27743	Spring Trigger for 20367	34215.7	AN889	CS Cabinet for 20367	68184.9
16435	Screw M4x10 for 20367	14463.0	27744	Separator Door for 20367	34218.1	AN890	Full Cabinet for 20367	68185.7
30279	Screw B.3.5x9.5 DIN 7971 for 20367	15599.3	27745	Tampa Trigger for 20367	34225.4	AN200	Nylon Washer 30x22x4.5mm for 20367	69406.1
64823	Screw M5x5 DIN 916 for 20367	15725.2	24024	Funnel Lid (Mol.37663.9) for 20367	34305.6	AN891	Complete Electrical Harness for 20367	69961.1
27706	Timer Label for 20367	16833.5	27747	Adapt.Short Thread D.60x2 for 20367	34329.3			

Electrical Schematics

Model PE-BR-0025 20367





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

